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URGES EXPLOITATION OF BLACK SEA MUSSEL BEDS

S. B. Grinbart

One of the principle nonfish sea products of the Black Sea is the marine mussel (Mytilus golloprovincialis Lamark), which is found there in huge quantities. The largest mussel beds are located in the northwest part of the sea. According to studies made in 1945 - 1948 of mussel resources and their distribution in Odessa Bay and Khadzhibeyev Cove (located 6 kilometers from Odessa, about 34 kilometers long, and with an area of about 67 square kilometers), the mussel bed in Odessa Bay occupies a large area and has on the average 40-60 mussels per square meter. One hectare of mussel beds can give 0.5-1.5 million mussels, having a total weight of 10-16 tons per hectare.

Even more mussels are found in Khadzhibeyev Cove. There were no mussels in the cove until 1941 when they appeared for the first time. Since then, finding conditions especially favorable, they have multiplied in great quantities. Especially large mussel resources in the cove are found along the shores of populated points such as Cherevichnoye, Morozovka, Koshary, and Kholodnaya Balka. Some mussels in this area number 80-100 to the square meter. At present, Khadzhibeyev Cove is the area from which the mussels enter Odessa Bay. The daily mussel catch in the cove during the summer of 1947 - 1948 was 15-20 tons.

Khadzhibeyev Cove may become the principal place for extracting mussels due to the fact that mussels there grow to maximum size and even surpass Black Sea mussels in flavor and fat content. They also differ from Black Sea mussels in having a shell free from crustaceans (Balanus improvisus Darwin). This makes it easier to clean them and gives them a more attractive appearance.

The meat of these marine mussels contains 8.66 percent albumen, 1.31 percent fat, 2.16 percent carbohydrates, and a comparatively large amount of vitamins B and C.

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Inedible parts of mussels are also utilized. Mussel shells contain over 60 percent calcium salts and, ground into a powder, can serve as poultry food.

So far, the huge mussel resources have been exploited only to an insignificant degree. Odessa, with its large canneries, cans no mussels at all. Since the technological process for canning mussels is not complicated, canneries should master it and thus provide the nation with a large supply of cheap and tasty preserved mussels.

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